



LET'S GET STARTED

STUFFED YORKIES 3.50*

Our most famous dish! Yorkshire puddings stuffed with roast beef, topped with a horseradish mayo drizzle. Served with Guinness gravy. *MINIMUM OF 2.

TEMPLE BAR STREET TACOS 18

Topped with shredded cabbage, pickled red onion, avocado lime crema, fresh cilantro, chipotle mayo. Choice of pulled pork, beer battered cod, or fiery chicken.

FRIED CHICKEN WINGS GF 17.5

One pound of our signature whole chicken wings. Tossed in your choice of salt and pepper, Cajun, Moroccan spice, buffalo hot, barbeque, sweet chili, or sriracha honey. Served with blue cheese dip.

CALAMARI 18

Fire dusted fried calamari, crispy jalapenos and fresh red onion served with house made tzatziki

POTATO SKINS GF 16

Baked, fried, then stuffed with cheese and bacon and re-baked. Topped with green onions and served with sour cream.

POUTINE 14

Fresh cut Kennebec fries, house made Guinness gravy, squeaky cheese curds. Try one of these house favorites:

Cottage Pie 19/Pulled Pork 17/ Steak & Guinness 16

CRISPY DRY RIBS 16

Bone in pork ribs, tossed in kosher salt and pepper.

BEER CHEESE DIP 16

Our house made Yellow Dog IPA cheese sauce served with salted bite sized soft pretzel and house made potato chips

THE "WELL" NACHOS SM-18 LG-26

The best nachos in the Tri-Cities! House made potato chips, piled high with cheese, red onions, bell peppers, jalapenos and scallions. Served with our fresh salsa and sour cream. Try it with our IPA cheese sauce instead of melted cheese!

MARNI'S CRAB CAKES 22

Made locally at Inlet Seafoods. Two pan seared crab cakes served on a bed of emerald greens, drizzled with spicy chipotle mayonnaise.

TATER TOTS 12

Just like when you were a kid! Crispy golden tater tots served with chipotle mayo and ketchup or try them tossed in garlic and served with garlic mayo. Try them topped with our signature cheese sauce, bacon and green onions 5

PEROGIES 16

Potato and cheddar stuffed perogies, topped with crisp bacon, caramelized onions served with sour cream.

MENU

AT ST JAMES'S WELL WE ARE PROUD TO SERVE QUALITY PUB FOOD. SINCE WE OPENED IN 1999, WE HAVE PRIDED OURSELVES ON HAVING A UNIQUE MENU THAT OFFERS TRADITIONAL IRISH PUB FARE MIXED IN WITH SOME WEST COAST FLARE. WE ARE A 95% SCRATCH KITCHEN, USE ONLY FRESH, QUALITY INGREDIENTS FROM SOME OF THE BEST LOCAL PRODUCERS AND SUPPLIERS IN BC. WE ARE PROUD SUPPORTERS OF THE BC CRAFT BEER SCENE AND OUR NEIGHBORS DOWN AT BREWER'S ROW. WE HOPE YOU ENJOY OUR FOOD AND BEERS AS MUCH AS WE DO!



PUB FARE

STEAK AND GUINNESS PIE

Tender steak, mushrooms, celery, carrots and onions simmered in a Guinness gravy. Topped with flakey puff pastry. Served with emerald greens.

23.00

COTTAGE PIE

Fresh ground beef, carrots, celery, onions and corn simmered in Guinness gravy, topped with creamy mashed potatoes. Served

22.00

BANGERS AND MASH

Locally made banger sausages from The Little Butcher. Served with roasted seasonal vegetables, creamy mashed potatoes and Guinness gravy.

24.00

LIVER AND ONIONS

Lightly dredged and pan seared beef liver, served with creamy mashed potatoes, roasted seasonal vegetables and Guinness gravy.

21.00

FISH AND CHIPS GF

Crispy Yellow Dog Pale Ale battered cod, fresh cut Kennebec fries, served with our house made west coast coleslaw and smoked onion tartar sauce.

1PC 18.00

2PC 24.00



SOUPS, SALADS, BOWLS

MULLIGATAWNY CUP 9 / BOWL 12

Tender yogurt marinated chicken, carrots, celery, apples and rice simmered in a creamy curry spiced broth.

BEEF AND BARLEY CUP 9 / BOWL 12

A crowd favorite! Chunks of roast beef simmered with barley, carrots, celery, potatoes and turnip.

FEATURE SOUP - CUP 9 / BOWL 12

Fresh soup made by our chef and kitchen team.

CAESAR SALAD 16

House made Caesar dressing, romaine hearts, crumbled bacon, shaved parmesan. + grilled chicken 6 / seared salmon 6

COBB SALAD 24

Grilled chicken breast, avocado, tomato, cucumber, bacon, hard boiled egg, blue cheese, house made honey Dijon vinaigrette. Spice it up, try it with Cajun chicken.

SALMON SALAD 22

Seared salmon, on our emerald greens salad, with cucumbers, cherry tomatoes, bell peppers, with your choice of ranch, blue cheese or housemade balsamic vinaigrette dressing

SOUP AND SALAD 16

House greens or Caesar salad with a cup of your choice of soup



LOCATION

ST JAMES'S WELL

248 Newport Dr,
Port Moody, BC V3H 5B9.
Call : (604) 461-0800
www.stjameswell.com



SANDWICHES AND BURGERS

THE "WELL" BURGER 17

Your choice of house made all beef patty or grilled chicken breast, spring mix, tomato and roasted garlic mayo.

Substitute salmon filet 4 + bacon 3 / fried egg 2 / mushrooms 2 / caramelized onions 1 / blue cheese, American cheddar, edam, or brie 3

TURKEY AND BRIE 22

In-house roasted turkey breast, double cream brie cheese, bacon lettuce, tomato and mayonnaise. Served on locally made Cobs sourdough bread.

THE DUBLIN DIP 22

Thinly sliced slow roasted beef, caramelized onions, edam cheese and horseradish mayonnaise on a Cobs potato baguette.

PULLED PORK 19

Cider braised pork shoulder smothered in our house made barbecue sauce. Served on a toasted brioche

QUESADILLA 20

Choice of pulled chicken, pulled pork, or nacho beef. Filled with blended cheese, spices, sauteed onions and peppers. Served with sour cream and fresh salsa.

MOROCCAN CHICKEN WRAP 22

Moroccan spiced chicken breast, tzatziki sauce, lettuce, tomato, cucumbers, bacon and goat cheese, wrapped in a flour tortilla

BRAISED SHORT RIB GRILLED CHEESE 24

Our 6-hour braised short rib, smoked cheddar, buttered Cobs sourdough, served with au jus for dipping.

SMASH BURGER DOUBLE SMASH 15 20

4oz of ground chuck flattened and grilled crispy, topped with American cheese and sweet pickles. Toasted brioche smothered in our in house burger sauce and shredded lettuce.

CAJUN CHICKEN BURGER 22

Cajun dusted chicken breast, smoked cheddar, bacon, guacamole, lettuce, tomato and mayo on a toasted brioche bun.

BUTTERMILK FRIED CHICKEN 23

Spicy buttermilk marinated chicken breast, seasoned flour dredge and fried crispy. Topped with smoked cheddar, shredded lettuce and house made ranch on a toasted brioche bun.

CHICKEN CAESAR WRAP 21

Your choice of grilled, Cajun or crispy chicken, wrapped with lettuce, bacon and parmesan cheese.

FRIED EGG SANDWICH 16

Fried to your liking, bacon, cheddar, lettuce tomato and mayo, on your choice of brioche bun or sourdough.

STEAK SANDWICH 24

6oz sirloin, cooked to your liking, served on Cobs potato bread, topped with sauteed mushrooms and crispy fried onions

MENU

ALL SANDWICHES
AND BURGERS ARE
SERVED WITH
FRESH CUT FRIES
OR HOUSE GREENS.

SUBSTITUTE SOUP,
CAESAR SALAD,
TATER TOTS OR
YAM FRIES ADD
\$3.00/ POUTINE
\$4.00



FLATBREADS

MARGHERITA

House made pizza sauce, cherry tomatoes, bocconcini cheese, fresh basil.

17.00

BACON CHEESEBURGER

House made pizza sauce, ground beef, cheddar and jack cheese, bacon.

20.00

BBQ CHICKEN

Jalapeno cream sauce, pulled chicken, red onions, jalapenos, cheese. Finished with barbecue sauce drizzle and fresh cilantro.

22.00

SURF AND TURF

Jalapeno cream sauce, prawns, bacon, roasted garlic, caramelized onions, crumbled goat's cheese.

24.00



ENTRÉES

BRAISED SHORT RIBS 28

Boneless beef short rib braised for 6 hours in Guinness and finished in a pan jus. Served with creamy mashed potatoes and roasted seasonal vegetables.

CAJUN CHICKEN PENNE 24

Chicken breast, peppers, onions, mushrooms, and chorizo in a Cajun cream sauce, finished with parmesan. Served with garlic toast.

WHISKEY CHICKEN LINGUINE 24

Chicken breast, ham, onions and mushrooms in a whiskey cream sauce, finished with parmesan. Served with garlic toast.

SEAFOOD LINGUINE 26

Prawns, cod, salmon, mushrooms, onions and baby gem tomatoes cooked in a rose sauce, finished with parmesan. Served with garlic toast.

BAKED PENNE AND CHEESE 21

Penne noodles smothered in our IPA Cheese sauce, topped with edam cheese and breadcrumbs. Baked golden brown. Served with a green salad.
+ braised beef / chorizo sausage / pulled pork 6

6OZ SIRLON ENTREE 30

Cooked to your liking, served with creamy mashed potatoes, roasted seasonal vegetables .
+ Prawns 10





BC CRAFT BEER

YELLOW DOG BREWING 9
CHASE MY TAIL PALE ALE
PLAY DEAD IPA
HIGH 5 HAZY IPA

PHILLIPS BREWING 9
BLUE BUCK ALE
SOLARIS WHITE PEACH ALE
THE WELL LAGER, FROM PHILLIPS BREWING 7.50

NEIGHBOURHOOD BREWING 9
FLIGHTLESS BIRD PILSNER

WORKSHOP HARD SELTZER 9.50
HI THERE! HARD ICE TEA

BACK COUNTRY BREWING 9
TRAIL BREAKER PLAE ALE
FEATURE SOUR TAP - ASK YOUR SERVER WHAT
FLAVOUR IS POURING - \$9.75

THE PARKSIDE BREWERY 9
PARIKSID DREAMBOAT HAZY IPA

TWINS SAILS BREWING 9
DAT JUICE CITRA PALE ALE

33ACRES BREWING CO 9
33 ACRES OF SUNSHINE
FRENCH BLANCHE

REWIND BREWING 9
RAINBOW ROAD FRUIT BEER

OTHER BREWS 9
SUPERFLUX-ROTATING TAPS
STEAM WHISTLE PILSNER

2 SEASONAL ROTATING TAPS
ASK YOUR SERVER FOR WHAT WE ARE FEATURING!!

BOTTLES AND CANS

KOKANNE 7
BUDWEISER 7
BUD LIGHT 7
COORS LIGHT 7
MOLSON CANADIAN 7
CORONA 7.50
SOMERSBY APPLE/BLACKBERRY CIDER 500ML 8.50
MAGNERS APPLE CIDER 500ML 8.50
NO BOATS ON SUNDAY APPLE OR PEACH 7
TWISTED TEA ICED TEA 7

DRINKS MENU

PROUD
SUPPORTERS OF
LOCAL BREWERIES,
FARMERS, AND
ARTISAN
PRODUCERS.

ALL OF OUR
PINTS ARE 20oz
TRUE PINTS!



PREMIUM AND DOMESTIC

WE ONLY SERVE 20oz
TRUE PINTS!!!

IF YOU WANT A SLEEVE
THOSE ARE ALSO
AVAILABLE

GUINNESS
KILKENNY
HARP LAGER
SMITHWICKS
KRONENBOURG BLANC
STONGBOW CIDER

9.75



WHITE WINE

PELLAR ESTATES 8 / 12 / 26
CHARDONNAY,
KELOWNA, BC

SANDHILL PINOT GRIS 12 / 16 / 48
KELOWNA, BC

BABICH SAUVIGNON 13 / 17 / 48
BLANC, MARLBOROUGH, NZ

ALIAS CHARDONNAY 14 / 19 / 52
CALIFORNIA

RED WINE

PELLAR ESTATES 8 / 10 / 26
MERLOT, KELOWNA, BC

GARDEN OF GRANITE 12 / 16 / 44
MALBEC, ARGENTINA

ALIAS CABERNET 14 / 19 / 52
SAUVIGNON/PINOT NOIR,
CALIFORNIA

GRAY MONK MERLOT 14 / 19 / 52
LAKE COUNTRY , B.C

ROSE WINE

SANDHILL ROSE 14 / 19 / 52
KELOWNA, B.C

COCKTAILS AND MARTINI'S

OLD FASHIONED 14 2oz
BULLEIT BOURBON, SIMPLE SYRUP, ANGOSTURA
BITTERS, ORANGE PEEL

DARK AND STORMY 12 1oz / 16 2oz
GOSLINGS BLACK SEAL BLACK RUM, FENTIMANS
GINGER BEER

DUBLIN MULE 12 1oz / 16 2oz
ROE and Co. IRISH WHISKEY, FENTIMANS GINGER
BEER, FRESH SQYEEZED LIME, LIME WEDGE

MOSCOW MULE 11 1oz / 15 2oz
SMIRNOFF VODKA, FENTIMANS GINGER BEER, FRESH
SQUEEZED LIME, LIME WEDGE

NEGRONI 14 2.5oz
GORDONS GIN, COMPARI, SWEET VERMOUTH,
ANGOSTURA BITTERS, ORANGE PEEL

VILLAGE VELVET 14 2oz
KETTLE ONE VODKA, MALIBU RUM, CREME DE
BANANA LIQYORE, PINEAPPLE AND CRANBERRY
JUICE



BRUNCH

SERVED FROM
10AM - 2PM
WEEKENDS AND
HOLIDAYS

PLEASE ASK YOUR
SERVER IF WE CAN
HELP WITH ANY
DIETARY NEEDS
YOU MAY HAVE



BRUNCH HANGOVER HOURS COCKTAILS

CAESAR 6

Vodka, tomato juice and clam broth, hot sauce, and Worcestershire sauce, served with ice in a large, celery salt-rimmed glass, garnished with a stalk of celery and wedge of lime

BAILEYS COFFEE 7

Baileys Irish Cream mixed with coffee and topped with housemade whipped cream

MIMOSA 6

Champagne and orange juice

MIMOSA FLIGHT 16

Orange juice , Grapefruit juice, Pineapple Juice



PICK ME UP 16

(2oz) Van Gogh espresso vodka, baileys, coffee on the rocks

WIRED IRISH MAN 16

A pint of Guinness with 1oz Van Gogh Espresso vodka

THE “WELL” BREAKFAST 12

2 eggs any style, 2 strips of bacon or 2 turkey sausages, hash browns and toast.

THE “ WELL “ BENNY'S

2 poached eggs , hollandaise sauce, served on house made cheese scones, hash browns

- Traditional ham 16
- Smoked salmon and avocado 19
- Tomato and avocado 16

ST JAMES’S HASH

2 poached eggs, hash browns, onions, peppers, corn, topped with hollandaise

- 6 hour braised short rib hash 22
- Cider braised pulled pork hash 22
- Smoked salmon hash 20
- Vegetarian 18

BREAKFAST TACOS 16

2 flour tortillas, scrambled eggs, peppers, onions, cheese, avocado crème, served with hash browns

- add bacon \$2
- add chorizo \$4

BREAKFAST POUTINE 16

2 poached eggs, tater tots, cheese curds, topped with bacon and hollandaise sauce

FRIED EGG SANDWICH 16

Sunnyside or over easy, bacon, lettuce, tomato , chipotle mayo, your choice of sour dough or brioche bun, hash browns

- add cheddar or edam cheese \$2

FRY UP’S

THE DUBLINER 24

3 eggs any style, 1 banger, 3 strips of bacon, black pudding, sauteed mushrooms, baked beans, hash browns

WEST COAST FRY-UP 18

2 eggs any style, sauteed kale, spinach and mushrooms, baked beans , grilled tomato, hash browns

OMELETTES

- 3 eggs, served with hash browns and toast
- Ham and cheese 16
- Tomato, mushrooms ,peppers, onions, spinach , cheese 16
- Chorizo, peppers, onions, goat cheese 18
- Salmon, peppers, onions, dill goat cheese topped with fried capers 18

